

DO MORE WITH LESS

WEBINAR

April 25th

1:00 - 2:00 CST

MANAGE WASTE IN YOUR OPERATION.



Culinary Experts



Chef Gilles Stassart
General Mills Global Culinary,
Corporate Chef



Chef Sonja Kehr
General Mills Global Culinary,
Corporate Chef



Chef Jessie Kordosky
General Mills Global Culinary,
Corporate Chef

Webinar Overview



- Inventory and waste management continue to be crucial in managing any foodservice operation.
- This webinar will touch on inventory management and how to deal with product shortages while still attempting to follow standards of published menu offerings.
- Scenarios covered in the webinar will include how to modify standardized recipes with the closest match ingredients.
- By targeting a use first mentality, the webinar aims to offer cost effective practices while maintaining customer satisfaction scores and adherence to advertised or seasonal menu offerings.

Labor Shortages



- This time last year ¼ of foodservice decision makers predicted that the labor shortage would be resolved within 6 months.
- Exactly one year later, rising labor costs remains one of the most pressing industry challenges.
- 75% of operators are still experiencing difficulties with staffing and retention.
- When asked to provide a new prediction on when this labor crisis will fade at last, only 10% of operators would confidently say that labor levels will finally normalize in 2023.

Where are we most concerned?

**Rising Food
Costs**

67%

Inflation

42%

**Rising Labor
Cost**

36%



**Sourcing
Issues**



When asked what does your foodservice location do when too many employees no-show for a shift or request time off that cannot be accommodated in the schedule?



68%

Cover the employee's shift with a manager



48%

Contact another employee and offer a different day off for covering extra shift



40%

Contact other employees and offer overtime



22%

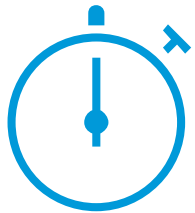
Run the shift with one or more sections of service closed



22%

Run with a limited menu

Where do we begin?



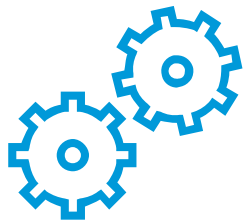
Hiring & Onboarding

- HR
- Refer a Friend
- Making Work some place people want to be



Training Tools

- Product Handling Guides
- "How-to" Videos for Basic Handling
- Mentorship



Access to Resources

- Video
- Recipes
- Easy access to scan (QR codes)



In-service Training

- How to find the closest sub when target item does not come in
- How to do modified textures
- Seasonal Features

Video Tools for Training



- 3 chefs will present 3 styles of production (patient, resident & senior living menus)
 - Step by step with measurements, procedure based with quantities, concept based
- Can be used for in-service training content
 - Focus on seasonal ingredients
 - Waste reduction
 - How to reduce food cost by fewer trips to store
 - Ingredient subs vs menu subs
- Bonus – “How to” video links for basic preparation out of the box

Webinar Video Segments



- Chef Gilles – Taking advantage of seasonal pricing and menu rotations
 - Individual recipe segments:
 - [Pairing Spring Produce with Items on Your Menu](#)
 - [3 Strawberry Desserts using Chocolate Croissant Dough](#)
- Chef Jessie – Reduce waste, advance prep and finger food menus
 - Individual recipe segments:
 - [Easy Flatbread Dippers](#)
 - [Hand Pies Made Easy](#)
 - [3 Easy Flatbreads](#)
- Chef Sonja – Reduce waste, hydration and beverage substitutions, modified texture offerings
 - Individual recipe segments:
 - [Yogurt Mousse with Add-In's](#)
 - [Dairy Free Vegan Mango Smoothie](#)
 - [Protein Smoothie Shakes](#)



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[General Mills North America Foodservice](#)



Website: bellinstitute.com



[Bell Institute of Health & Nutrition at General Mills](#)

Additional Resources

Need some menu ideas?

Check out our new recipe book, **the full collection** and a video from Chef Kevin that is sure to inspire.



Culinary Inspiration Video: [Find it here](#)
Dairy Free Recipes: [Find it here](#)

Marketing Tools

- Point of sale danglers and clings
- Social toolkit with imagery



Check out our rebates page for these and more!

[Rebates | Earn and Save Foodservice Products \(generalmills.com\)](#)



Additional Resources



- [Biscuit training guide](#)
- [Croissant training guide](#)
- [General Mills Nutrition \(bellinstitute.com\)](#)
- [Culinary Troubleshooting Guide | General Mills Foodservice \(generalmillscf.com\)](#)
- [How-to-make-biscuits-with-frozen-dough-pucks](#)
- [How-to-use-biscuit-mix](#)
- [How-to-weigh-ingredients](#)



Featured Items

[Pillsbury™ Freezer-to-Oven Croissants](#)

[Pillsbury-chocolate-swirl-croissants](#)

[Pillsbury-frozen-fully baked-butter-pinched-sliced-croissants](#)

[Pillsbury-frozen-pie-dough-round](#)

[Yoplait Dairy Free Yogurt Alternative](#)

[Yoplait-ParfaitPro-lowfat-vanilla](#)

